

PAD THAI

Pair with Ingleside Vineyards Viognier

Prep time: 10 minutes

Cook time: 15-20 minutes

Makes 4 Servings

Ingredients:

1/4 cup boiling water
1/4 cup brown sugar
2 limes, 1 juiced and 1 cut into wedges for serving
1/4 cup fish sauce or soy sauce
2 tablespoons rice vinegar
1 tablespoon sriracha hot sauce
1 1/2 cups cooked turkey or chicken, chopped into bite-size pieces
8 ounces linguini
2 tablespoons vegetable oil
1/2 yellow onion, sliced
3 cloves garlic, minced
3 eggs, slightly beaten
1 large carrot, grated
1/2 cup chopped peanuts
1/2 cup chopped fresh cilantro
2 cups bean sprouts
3 scallions, sliced

Directions:

1) Make the sauce: In a bowl, pour the boiling water over the brown sugar and stir to dissolve. Add the lime juice, fish (or soy) sauce, rice vinegar, and sriracha and stir. Place the turkey (or chicken) in the pad Thai sauce and let it absorb the flavors while preparing the rest of the dish.

2) Cook the linguine to al dente. Drain, and set aside.

3) Heat the oil in a wok or large saute pan over high heat until very hot. Add the onions and stir fry 1 minute. Add the garlic and stir. Then add the eggs and cook for 30 seconds, stirring. Add the linguini and meat with sauce and cook, stirring for a few minutes. Remove from heat and toss in grated carrot, peanuts, cilantro, bean sprouts and scallions. Serve with lime wedges, if desired.

(Recipe adapted from Melissa D'Arabian's Turkey Pad Thai)